



Lucky started this tasty journey with a deep love of BBQ. The complexity of the slowly developed rich umami flavors, sparked with a lick of fire and a wisp of smoke is nothing short of addictive. Every bite nibbled with a powerful squirt of sauce and crunchy condiment sparks another unique taste, again and again. BBQ is great to share with friends so you can enjoy and explore so many more flavors.

Lucky's BBQ embarks on this flavor exploration with the very best ingredients, Noble Wagyu Beef & Angus Beef, lacing red aromatic spices to capture their naturally rich, umami savory-sweet flavors and silky tender texture with our own secret smokey techniques. Lucky broadens BBQ to encompass Noble Fin Fish & Shellfish, along with the best of the Vegetable world, equally elevated by colorful spices, and revolutionary slow cooking techniques. Thanks to nature, these big flavors deliver great nutrition.

Join us on this BBQ taste adventure.

FOUNDATION GREAT BEEF - ITS ALL ABOUT THE BEEF

Lucky's is founded on the Noble Wagyu-Angus Breed with its parentage traceable back over 200 years. Born and Pasture raised on American Family Farms the Wagyu are raised on a field diet that produces healthy Omega Fatty Acids & Rich Micro Nutrients. The Wagyu are unique in their ability to distribute their "better for you" Omega marbling throughout the muscles structure. Superior beef flavor and nutrition all without No Antibiotics, No Hormones. Ever.

CURE & SMOKE & LOW-SLOW COOK = HOLY TRANSFORMATION TO RED BBQ

Lucky's Spice Curing Technique has its roots deep in food history, originally invented over 3000 years ago, to "preserve the nutritional properties of meat including their natural flavor, texture, and color". Lucky's secret blend of rich aromatic red spices and worldly sea salts transforms and preserves the structure of the meat proteins, securing the inherent red color, flavor and texture. After curing the smoker takes over to contribute additional flavor and preserving attributes to the meat as well.

The amazing result is Lucky's FAMOUS RED BBQ, with rich umami favor and resilient texture from low and slow curing(6 hours), smoking (12 hours) and cooking (12 to 24 hours).

**** We love traditional BBQ, but without curing and smoking prior to the fire, the meat proteins will experience oxidation, discoloration and a change in nutrients and texture.**



APPETIZERS - BAR SNACKS - on sticks, spoons, little glasses, squirts, kooky, fun,

CHILLED LUCK

Sweet Corn & Ginger Chowder (other seasonal)

Lucky Deviled Eggs with Crispy BBQ Wagyu Bacon & Burnt Toast Crumbs

BBQ Cold Cured Smoked King Salmon with BBQ condiments & Grilled Crisps

Oysters on the half shell with Bourbon Sassafras Root Granita

Ahi Tuna Nachos with Avocado, Jalapeño, Cilantro, Tortilla Chips, Spicy Chipotle Aioli Drizzle

Wagyu BBQ Beef Short Rib Carpaccio & Tartar, Mustardy Aioli

Charred Roast Cauliflower Pokers with Dipping Sauces

Lucky Smoked Gulf Day Boat Shrimp Pile

WARM LUCK

Lucky Beef Chili (seasonal warm soups for winter)

BBQ Oysters on the half shell

BBQ Jumbo Shrimp dusted with Spicy Frosted Flakes

Pimento Cheese & Chorizo Dip, Tortilla Chips

Wagyu Street Tacos with Magic Beans, Pulled BBQ Wagyu, Ghost Dust, Cheese

BBQ Wings - Spicy or Sweet (marinate-roast-reheat over fire grill to finish) (King cake Wings)

**Burnt BBQ Rainbow Carrots, Baby Beets & Roots, Green Pistachio Aioli Dip
or Stuffed Jalapeño Cheesy Peppers or Street Corn on Cobb w/Chipotle Mayo Cheese**

**Fries (or tots) - Lucky's Famous Smoked Cheddar Cheesy Fries
or Loaded Pimento Cheese, Wagyu Bacon, Jalapeño & Scallions**

LUCKY GOLDEN CORN BREAD



LUCKY in the GREEN

Lucky's Green Envy with Power Greens, Crisps, & Chile Green Goddess

Crisp Gem Romaine Stack with Parmesan Crisps & Cloaked Meyer Lemon & Sweet Garlic

**Ranch Hand Chopped Salad, Avocado, Cowboy Corn & Black Bean Caviar,
Vidalia Onion & Tomato Relish, Crisp Tortillas**

Crisp Iceberg Slice lathered with Wagyu Beef Bacon, Blue Cheese & Smoked Tomato

**Smoke House Fried Egg, Wagyu Beef Bacon, Carmel Onions & Crispy Frisee Greens,
Bacon & Roast Shallot Vinaigrette**

Seasonal

Blistered Cherries, Spiced Pecans, Comte Cheese & Power Greens, Cherry Emulsion

Three Apple Salad with Arugula, Smoked Gouda, Onion Crisps & Cider Verjus

Summer Peach & Shaved Red BBQ Salad, Watercress, Vidalia Onions & Sparkling Honey Vini

Add Protein.....Brisket, Flat Iron, Chicken, Salmon, Shrimp.....



LUCKY BETWEEN THE BUNS....

(ala cart pricing or sides fries w/upgrade or chips?)

**#1 Lucky's Famous Sliced Wagyu Beef Double Flat Iron
Toasted Bun, Sweet Garlic Coleslaw, Crispy Onions on Top, Pickles on side**

**#2 Lucky's Famous Pulled Wagyu Rib Meat
Toasted Bun, Sweet Garlic Coleslaw, Crispy Onions on Top, Pickles on side**

Lucky's Monthly Craveable Sandwich

Lucky's Beef & Bacon Brat with More Bacon & Carmel Onions, Spicy Mustard

Lucky's Beef Chorizo Brat with Pimento Cheese, Roast Peppers & Carmel Onions

Lucky BLT - Lucky Club BBQ Chicken

LUCKY NOBLE BEEF BURGERS

(Working hard now and if you must-need Taylor Double sided grill)

**Famous Lucky Wagyu Beef Bacon Burger
(All Beef so cook to your desired temperature)
Double Bacon Beef Patties, Smoked Gouda Cheese, Wagyu Bacon Crunch, Onion Ring**

**Lucky Wagyu-Angus Burger
Double Beef Patties, Smoked Cheddar Cheese, Onion Ring, Jalapeño BBQ Marmalade,**

**Extra Lucky - Customize the Burger of your Dream
- list the sides and condiments you can add**



LUCKY BIG PLATES

EXPLORE THE NOBLE TRUTHS OF BBQ

Slow Smoked Wet BBQ Rub * Fast Smoked Dry BBQ Rub * Slow Cooked Immersed BBQ

**BBQ Wagyu Short Ribs Wet riding Charred cauliflower Risotto, Crispy Onions
(or Live Smoked Presentation in Parchment in a skillet)**

BBQ Wagyu Texas Brisket Dry Rubbed with Black Tie Cole Slaw

BBQ Wagyu Long Ribs Wet with Lucky's BBQ, Five Magic Beans

BBQ Wagyu Riblets, Flanken Cut on the Bone, Slow Cooked Lucky Spice, Pot Salad

KISSED BY THE LUCKY FLAMES.....

BBQ Blackened Lucky BBQ Spiced Nobel King Salmon, Corn Succotash & Cowboy Caviar

BBQ Louisiana Crawfish & Macaroni Parfait

Free Range Spice Rubbed BBQ Chicken Breast, (jerk style) Pot Salad

Spatchcock Hens.....Cure Achiote, Sear, Into Combi 575 - Lemon/Garlic/Chile/Honey/Soy

Lucky Angus Beef Tenderloin - Lucky Black Spice Cured & Smoked on Grill, Lucky BBQ Butter

Vegetables for your LUCKY BBQ

Cauliflower Risotto - Roasted Baby Pots Salad - Five Magic Beans - Corn on Cob

Grilled Garlicky Rapini, Smashed Baby Beet & Wilted Greens - Cowboy Caviar

Lucky Famous Smoked Cheddar Fries

Buffalo Fries - Buffalo BBQ Spice, Wagyu Bacon & Blue Cheese

Moonshine Fries - Tabasco-Cheddar, Lucky Lucky BBQ & Sweet Garlic

Loaded - Pimento Cheese, Wagyu Bacon, Jalapeño & Scallions

Mac & Too Much Cheese - Scented with Achiote and Lots of Orange Safety Cheese

(or top with list of proteins like Brisket)

Sweet Garlic Slaw - Black Tie Cole Slaw - Red Velvet Cole Slaw



Rattlesnake BBQ King Sauce,
Magic,
Ghost Smoked Cherry Pain &

NOLA Turmeric Mustard Queen
Avery Island Pepper Vinegar

LUCKY DESSERTS

CANDY IS DANDY BUT LIQUOR IS QUICKER ..SEE BELOW...

* Shooter Glasses, Spoons, fun!

Buttered Popcorn Ice Cream Parfait

Twisted Smores with Marshmallow Ice Cream

Krunchers Peanut Butter Pie

Spicy Pecan Praline Crack Pie

Chocolate Coated BBQ Wagyu Bacon Creme Brulee

Strawberry Rhubarb Shortcakes Balsamic Glaze
(Seasonal Shortcake or Cobbler/Crisp)

Chile Pecan Nut Dark Chocolate Spent Coffee Pie

Chocolate Brujo Ice Cream Suicide

Smashed Beignets Salted Caramel Ice Cream Sandwich

HIGH PROTEIN SUPER LUCKY SHAKES



LUCKY BRUNCH if you must.....

Power Waffles

Sweet - Bananas Foster

Savory - BBQ Po' Boy and more

Waffle Benedict

(if your have to have eggs)

LUCKY Monthly Craveables

Lucky BBQ Sandwich

Lucky Fry

Lucky Salad

Lucky Smoker Special

Seasonal menu changes to follow the harvest.....

Crab...

Caramel Apple Cider Cured Duck Breast w/Gingered 2 Apple Salad

Red Spice Cured Breast of Duck riding a Pear & Chanterelle Ravioli

